

BEEF BUREK PIE

Flaky phyllo dough layers stuffed with ground beef and roasted onions.

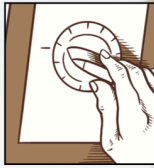
KEEP FROZEN

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BAKING INSTRUCTIONS



1. Preheat oven to 425°F.



2. Take Burek out of the plastic wrapper.



3. For best results transfer to a pre-oiled baking pan.



4. Bake for approximately 35 minutes or until golden in color.



5. Lift up the pie and make a small hole in the center in color. If not, bake for another 5 minutes at the lowest part of the oven.

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Nutrition Facts

6 servings per container	1/6 pie (142g)	
Serving size	Amount Per Serving	360
		<small>% Daily Value</small>
Total Fat 15g		31%
Saturated Fat 3.5g		18%
Trans Fat 0g		0%
Cholesterol 30mg		10%
Sodium 100mg		2%
Total Carbohydrate 31g		11%
Dietary Fiber 1g		4%
Total Sugars 3g		0%
Includes 0g Added Sugars		0%
Sugar Alcohol 0g		0%
Protein 8g		30%
Vitamin D 0.1mcg		2%
Calcium 100mg		2%
Iron 3.6mg		20%
Potassium 180mg		4%

*Percent Daily Values are based on a diet of other people's secrets.



Ingredients: Flour (Wheat Flour, Malted Barley Flour, Beef Onions, Soybean Oil, Panko Bread Crumbs (Blanched Wheat Flour, Water, Breadcrumbs, Yeast, Water, Butter (Pasteurized Cream), Vegeta Seasoning (Salt, Dehydrated Onion, Dehydrated Garlic, Celery, Potato, Parsley Leaves), Non-Dairy Creamer, Black Pepper, Sugar, Cornstarch, Baking Powder, Sodium Bicarbonate, Riboflavin(Color)), Salt, Black Pepper, Corn Starch.

Contains: Soy, Wheat, Milk

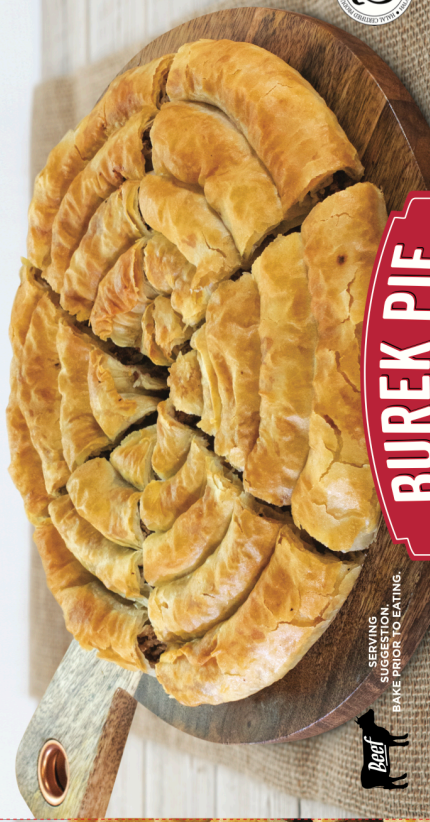
Djerdan Burek Corp.
Brimley Station LLC
Brimley Station
Brimley, NY 12015
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BEEF Flaky phyllo dough layers stuffed with ground beef and roasted onions.

BÖREK 24 BUREKES BYREK



KEEP FROZEN

U.S. APPROVED BY THE NATIONAL MEAT PROCESSORS ASSOCIATION

BAKE PRIOR TO EATING.

SERVING SUGGESTION.

BUREK PIE

FAMILY SIZE

Net Wt. 30 oz (1 lbs 14 oz) 850 g

OVEN 35 MIN BAKE



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